

ABSTRACT

5 The present invention relates to a process for the production of a
fat composition suitable for use as a confectionery fat, wherein a starting fat
composition which contains between 20 and 95 wt% of S_2U , less than 75 wt % of
 $SU_2 + U_3$, less than 20 wt% of S_3 between 1 and 12 wt% of diglycerides, between
10 and 100 wt% of at least one interesterified fat, the interesterified fat containing
10 less than 15 wt% of C-12 with respect to the total amount of interesterified fat, is
subjected to a catalytic hydrogenation so as to obtain a first fat and in that the first
fat is incorporated in the fat composition. Thereby the glyceride contents are
expressed as wt% with respect to the total amount of d- and triglycerides, S means
a saturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms, U
15 means unsaturated fatty acid with a hydrocarbon chain length of 14-24 carbon
atoms.